

SLOVENSKI STANDARD
oSIST prEN 203-2-7:2016
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Plinske naprave za gostinstvo - 2-7. del: Posebne zahteve - Salamandri in različni

Gas heated catering equipment - Part 2-7: Specific requirements - Salamanders and rotisseries

Großküchengeräte für gasförmige Brennstoffe - Teil 2-7: Spezifische Anforderungen - Salamander und Grillgeräte

Appareils de cuisson professionnelle utilisant les combustibles gazeux - Partie 2-7: Exigences particulières - Salamandres et rôtissoires

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ICS:

97.040.20

Štedilniki, delovni pult,
pečice in podobni aparati

Cooking ranges, working
tables, ovens and similar
appliances

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EUROPEAN STANDARD
NORME EUROPÉENNE
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English Version

Gas heated catering equipment - Part 2-7: Specific requirements - Salamanders and rotisseries

Appareils de cuisson professionnelle utilisant les combustibles gazeux - Partie 2-7: Exigences particulières - Salamandres et rôtissoires

Großküchengeräte für gasförmige Brennstoffe - Teil 2-7: Spezifische Anforderungen - Salamander und Grillgeräte

This draft European Standard is submitted to CEN members for enquiry. It has been drawn up by the Technical Committee CEN/TC 106.

If this draft becomes a European Standard, CEN members are bound to comply with the CEN/CENELEC Internal Regulations which stipulate the conditions for giving this European Standard the status of a national standard without any alteration.

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Recipients of this draft are invited to submit, with their comments, notification of any relevant patent rights of which they are aware and to provide supporting documentation.

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EUROPEAN COMMITTEE FOR STANDARDIZATION
COMITÉ EUROPÉEN DE NORMALISATION
EUROPÄISCHES KOMITEE FÜR NORMUNG

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Contents

Page

European foreword.....	3
1 Scope.....	4
2 Normative references.....	4
3 Terms and definitions	4
3.1 Terminology referring to gases and pressures	4
3.2 General terminology referring to appliance design	4
3.3 Terminology referring to appliance operation	4
4 Classification.....	4
5 Constructional requirements	5
5.1 General.....	5
5.2 Particular requirements for components in the gas circuit	5
5.3 Particular requirements.....	5
6 Performance requirements.....	5
6.1 Soundness.....	5
6.2 Obtaining the gas rate.....	5
6.3 Safety of operation.....	5
6.4 Influence of burners on each other.....	6
6.5 Auxiliary equipment	6
6.6 Air proving device.....	6
6.7 Combustion	6
6.8 Particular requirements.....	6
6.9 Auxiliary energy	6
6.10 Rational use of energy	6
6.11 Operating requirements - Temperature of the LPG cylinder and its compartment.....	6
7 Test conditions.....	6
7.1 General.....	6
7.2 Soundness.....	6
7.3 Obtaining gas rates.....	6
7.4 Operational safety.....	6
7.5 Auxiliary equipment	7
7.6 Combustion	7
7.7 Air-proving device	7
7.8 Special tests.....	7
7.8.1 Stability and mechanical safety	7
8 Designation.....	7
9 Marking and instructions.....	7
9.1 General.....	7
9.2 Marking on the appliance.....	8
9.3 Instructions.....	8
9.4 Packaging.....	8
Annex ZA (informative) Relationship between this European Standard and the Essential Requirements of EU Directive 2009/142/EC.....	9

European foreword

This document (prEN 203-2-7:2016) has been prepared by Technical Committee CEN/TC 106 “Large kitchen appliances using gaseous fuels”, the secretariat of which is held by AFNOR.

This document is currently submitted to the CEN Enquiry.

This document will supersede EN 203-2-7:2014.

This standard is intended to be used in conjunction with EN 203-1, *Gas heated catering equipment — Part 1: General safety rules*.

This sub-part of Part 2 supplements or modifies the corresponding clauses of EN 203-1, so as to convert it into the European Standard for salamanders and rotisseries using gaseous fuels.

Where a particular subclause of EN 203-1 is not mentioned in this sub-part of Part 2, that subclause applies as far as is reasonable. Where this European Standard states “addition”, “modification” or “replacement”, the relevant text of EN 203-1 is to be adapted accordingly.

Subclauses and figures which are additional to those in EN 203-1 are numbered starting with 101.

The main changes compared to the former version are the update to the reference to EN 203-1:2014.

This document has been prepared under a mandate given to CEN by the European Commission and the European Free Trade Association, and supports essential requirements of EU Directive(s).

For relationship with EU Directive(s), see informative Annex ZA, which is an integral part of this document.

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1 Scope

Scope is applicable with the following addition:

This European Standard specifies requirements for the construction and operating characteristics relating to the safety and marking of salamanders and rotisseries.

It also states test methods to check those characteristics.

This European Standard does not cover rational use of energy.

2 Normative references

Normative references are applicable with the following addition:

EN 203-1:2014, *Gas heated catering equipment - Part 1: General safety rules*

3 Terms and definitions

3.1 Terminology referring to gases and pressures

Shall be according to EN 203-1:2014, 3.1.

3.2 General terminology referring to appliance design

Shall be according to EN 203-1:2014, 3.2.

3.3 Terminology referring to appliance operation

Shall be according to EN 203-1:2014, 3.3 with the following addition:

3.3.101

salamander

appliance mainly designed to grill, possibly roast alimentary foods or culinary preparations that cook or brown under a cooking hearth by means of radiant heat

3.3.102

rotisserie

appliance mainly designed to roast alimentary foods that cook by slow rotation in front of a horizontal or vertical cooking hearth by means of radiant heat

3.3.103

grill pan

deep detachable receptacle, located under the food to be cooked, intended to collect cooking juices and fats

3.3.104

spit

metallic utensil supporting food to be cooked rotating on its axis in front of the cooking hearth

Note 1 to entry: Spits may be of various shapes: circular, square, rectangular section, basket, etc. They can be horizontal or vertical.

4 Classification

Shall be according to EN 203-1:2014, Clause 4.

5 Constructional requirements

5.1 General

Shall be according to EN 203-1:2014, 5.1.

5.2 Particular requirements for components in the gas circuit

Shall be according to EN 203-1:2014, 5.2.

5.3 Particular requirements

Shall be according to EN 203-1:2014, 5.3, with the following addition:

5.3.1.101 Food spillage

Access to air and gas supply holes shall be possible in order to facilitate the cleaning operations in case of spillage or accumulation of cooking juices and fats.

5.3.2 Stability and mechanical safety

Moving mechanical parts, when they exist, shall be designed and protected in such a way as to prevent injury to the user.

Appliances, when fitted with a grill pan, shall remain stable under test conditions of 7.8.1.

Grill pans shall incorporate a positioning device designed to prevent any involuntary movement or over turning.

5.3.101 Fire safety – Risk of burns

The appliance shall incorporate a detachable and/or drainable receptacle allowing the collection of cooking juices and fats. This receptacle shall be protected against excessive heating that might cause a fire.

5.3.102 Draining

For rotisseries, detachable receptacles or grill pans of a capacity greater than 8 l shall be equipped with a drain tap.

5.3.103 Hygiene

Lubricants of mechanical devices used to move the spits shall be prevented from out flow onto the food to be cooked, in detachable receptacles or grill pans.

6 Performance requirements

6.1 Soundness

Shall be according to EN 203-1:2014, 6.1.

6.2 Obtaining the gas rate

Shall be according to EN 203-1:2014, 6.2.

6.3 Safety of operation

Shall be according to EN 203-1:2014, 6.3. with the following addition.

6.3.2.1 Protection against risk of fire

The temperature, measured in the receptacle for cooking juices and fats during the test of EN 203-1:2014, 7.4.2.2 and 7.4.2.2.101 of this European Standard, shall be less than 200 °C.

prEN 203-2-7:2016 (E)**6.3.2.2 Protection against risk of burns**

Rotisseries glass doors, when they exist, are not considered as working surfaces and consequently they shall meet requirements of EN 203-1:2014, 6.3.2.2.2, i.e. 95 K. In case the relevant values are not met, a symbol specified in Clause 9 shall be put on glass doors.

6.4 Influence of burners on each other

Shall be according to EN 203-1:2014, 6.4.

6.5 Auxiliary equipment

Shall be according to EN 203-1:2014, 6.5.

6.6 Air proving device

Shall be according to EN 203-1:2014, 6.6.

6.7 Combustion

Shall be according to EN 203-1:2014, 6.7.

6.8 Particular requirements

Shall be according to EN 203-1:2014, 6.8.

6.9 Auxiliary energy

Shall be according to EN 203-1:2014, 6.9.

6.10 Rational use of energy

Shall be according to EN 203-1:2014, 6.10. <https://standards.iteh.ai/catalog/standards/sist/457c5030-327f-49fe-8140-61b5828c212c/iso-203-2-7-2016>

6.11 Operating requirements - Temperature of the LPG cylinder and its compartment

Shall be according to EN 203-1:2014, 6.11.

7 Test conditions**7.1 General**

Shall be according to EN 203-1:2014, 7.1.

7.2 Soundness

Shall be according to EN 203-1:2014, 7.2.

7.3 Obtaining gas rates

Shall be according to EN 203-1:2014, 7.3.

7.4 Operational safety

Shall be according to EN 203-1:2014, 7.4, with the following addition.

7.4.2.2 Protection against risk of fire

Add the following 3rd paragraph:

An additional measuring panel corresponding to the dimensions of the appliance's front is placed in front of the appliance at the distance indicated in the installation instructions.

7.4.2.2.101 Temperature of the receptacle for cooking juices and fats for rotisseries

If the receptacle is filled with water according to the instructions, the hereafter test is not applicable.

In other cases, the test is carried out the receptacle filled with 1/3 of its volume with sunflower oil and the temperature is measured in the centre of the oil volume.

7.5 Auxiliary equipment

Shall be according to EN 203-1:2014, 7.5, with the following modification

7.5.1.1 Thermoelectric flame cut-off device

Paragraphs 4 and 5 are replaced with the following two paragraphs:

The test is carried out with every burner in function. The general gas supply is shut off after 1 h.

The extinction delay time is measured between the moment when the ignition burner/pilot and burners are intentionally extinguished by cutting off the gas supply and the moment when, after immediately turning on again, the gas supply is cut off by the action of the last acting safety device.

7.6 Combustion

Shall be according to EN 203-1:2014, 7.6, with the following addition.

7.6.2.1.101 General test conditions

For appliances subject of this European Standard, the combustion tests are carried out under conditions of EN 203-1:2014, 7.6.1 and 7.6.2 with a sampling probe similar to those described in Figure 6 or Figure 7, grill pan in place.

For appliances fitted with door(s) the sampling is carried out with the door(s) closed.

7.7 Air-proving device

Shall be according to EN 203-1:2014, 7.7.

7.8 Special tests

Shall be according to EN 203-1:2014, 7.8, with the following addition:

7.8.1 Stability and mechanical safety

The test on the plane at an angle of 10° is carried out with the doors open even if they are lockable. Firstly, it is ensured that the appliance is empty. Then, the accessories (spits, grill pans, etc.) are installed in the most unfavourable position of use without load. Finally, they are loaded according to the maximum load stated in the instructions.

The appliance is then returned to the horizontal position and the stability of each grill pan is checked putting the loaded spit according to the maximum load indicated in the instructions in the most unfavourable position.

8 Designation

Shall be according to EN 203-1:2014, Clause 8.

9 Marking and instructions

9.1 General

Shall be according to EN 203-1:2014, 9.1.

prEN 203-2-7:2016 (E)**9.2 Marking on the appliance**

Shall be according to EN 203-1:2014, 9.2, with the following addition:

9.2.2 Other marking on the appliance

When the requirement of 6.3.2.2 is not met, rotisserie glass doors shall carry an indelible marking, incorporated or attached solidly and durably to the glass. This marking shall have the form of the standardized symbol described in ISO 7010, (W017) relating to hot surfaces and a base of at least 15 mm.

9.3 Instructions

Shall be according to EN 203-1:2014, 9.3, with the following addition:

9.3.2 Instructions for use and maintenance

A paragraph shall be introduced in the instructions relating to a systematic checking and cleaning of the cooking zone and particularly of grill pans and receptacles before lighting to avoid the risk of fire.

The instructions shall draw attention to the minimum distances to be respected between the front of the appliance and any combustible material.

The instructions shall state the maximum load to be respected for the loading of accessories.

9.4 Packaging

Shall be according to EN 203-1:2014, 9.4.

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